



The Adventures of **PETER WHEAT**

A TRIP THROUGH THE BAKERY

PETER WHEAT, A TINY BOY WHO IS PRINCE AND PROTECTOR OF THE WHEAT KINGDOM, IS GATHERED TOGETHER WITH THE WHEAT FOLK AND HIS CLOSE FRIEND, BEETLE, TO HEAR THE WISE OLD OWL'S DAILY SESSION OF LEARNING.

THAT CONCLUDES OUR LESSON FOR TODAY! TOMORROW, WE WILL DISCUSS THE FUNCTIONS OF A MODERN BAKERY... HOW BREAD, THE STAFF OF LIFE, IS MADE!

SWELL!

WHEE!

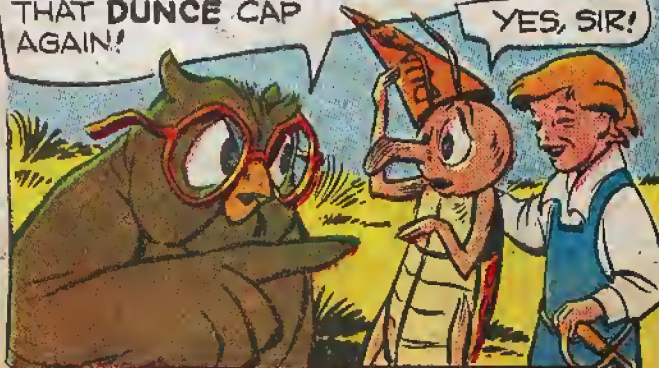


BE SURE YOU ALL STUDY UP ON THE LATEST BAKING METHODS...I'M GOING TO ASK QUESTIONS!



AND, **BEETLE**...LET'S HOPE YOU ARE PREPARED FOR CLASS TOMORROW, SO YOU WON'T HAVE TO WEAR THAT **DUNCE** CAP AGAIN!

YES, SIR!





WEB COMIC
UNIVERSE.COM

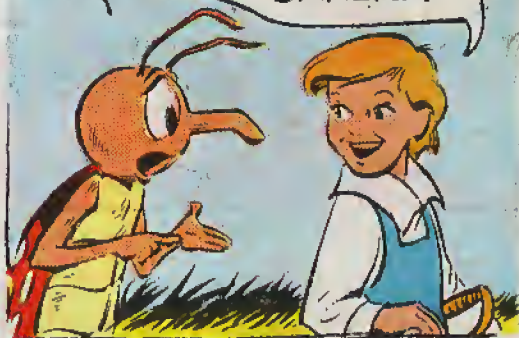
WEARING THAT DOGGONE DUNCE
CAP EVERY DAY IS
EMBARRASSING,
PETER!

IF YOU WERE
PREPARED
FOR CLASS, IT WOULDN'T
HAPPEN!



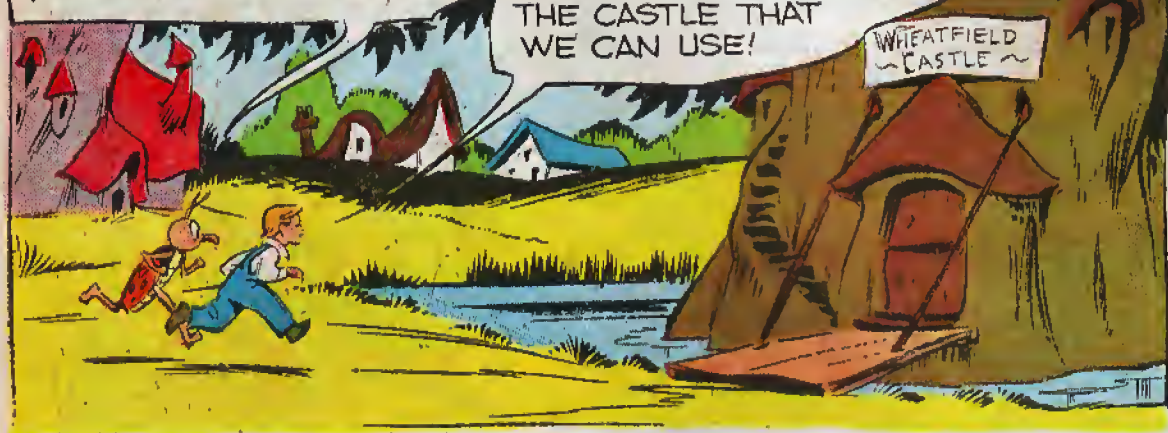
YOU'RE RIGHT! I'M GOING TO
GET ME A BOOK ON BAKERIES
AND READ ALL NIGHT!

BETTER STILL...
LET'S GO TO A
BAKERY!



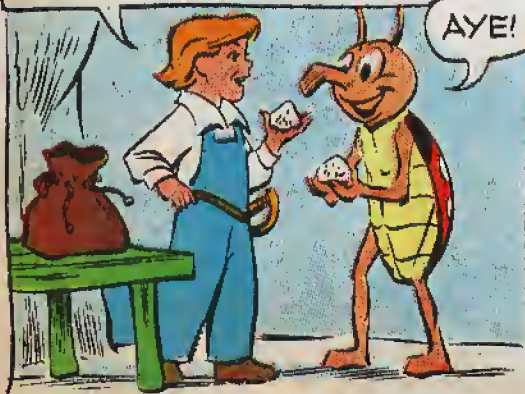
BUT SAMMY SWEET IS CLOSED
AND AWAY ON A VACATION...
WE CAN'T GO THERE!

WE'LL GO ELSEWHERE!
THERE ARE SOME
MAGIC POWDERS IN
THE CASTLE THAT
WE CAN USE!



AT THE COUNT OF "THREE"...TOSS
YOUR HANDFUL OF MAGIC POWDERS
INTO THE AIR AND SHOUT, PATTY-CAKE,
PATTY-CAKE, BAKER'S MAN!

AYE!



ONE,
TWO,
THREE!

PATTY-CAKE,
PATTY-CAKE-
BAKER'S
MAN!



POOF!

JEEPERS! WHERE ARE WE-
AT THE NORTH POLE?
I SEE NOTHING
BUT WHITE
STUFF!

THESE
ARE SACKS
OF FLOUR,
BEETLE!



WE'RE IN THE
STORAGE ROOM
OF A BAKERY!

GOSH! LOOKS
LIKE THE WHITE
CLIFFS OF DOVER,
BY JOVE!

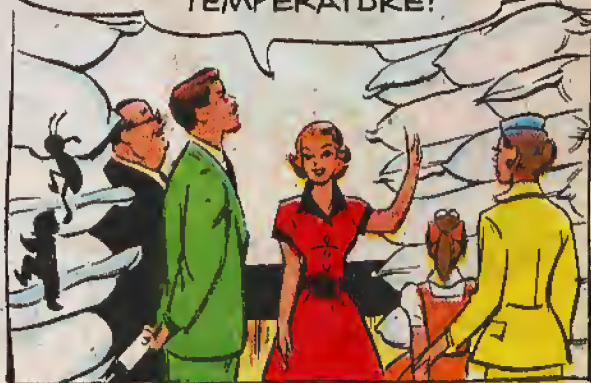


WONDER WHICH WAY
WE GO FROM
HERE?

PETER! WE'RE
IN LUCK! HERE
COMES A TOUR!
LET'S JOIN
IT!



THE FLOUR IN THESE ONE-HUNDRED-
POUND SACKS IS AGED FOR A MONTH
OR SO IN THIS STORAGE ROOM AT
A CAREFULLY CONTROLLED
TEMPERATURE!



THEN, THE BREAD FLOUR IS EMPTIED INTO
THESE HOPPERS WHICH BLEND AND
SIFT BEFORE CONVEYING IT
TO THE BREAD-
MIXING
DEPARTMENT!



SO, THE FLOUR GOES IN THERE!
WHEN DO WE SEE THE
FINISHED LOAVES
OF BREAD?

HOLD YOUR
HORSES! IT ISN'T
QUITE THAT SIMPLE!



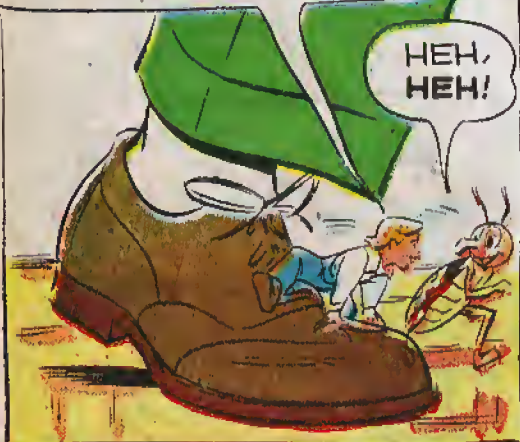
THIS WAY, PLEASE - TO
THE STORAGE ROOM!

YEOW! WATCH OUT
FOR THOSE BIG FEET,
PETER!

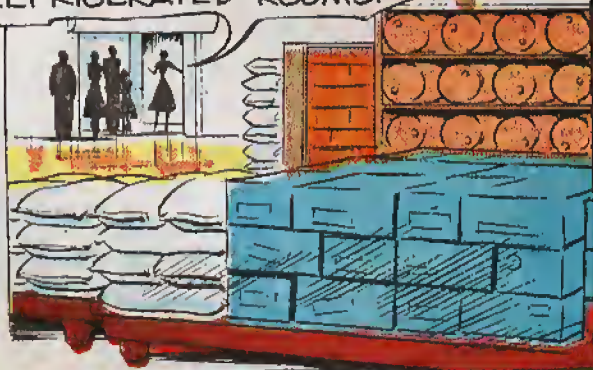


HOP ON A SHOE, BEETLE -
IT'S SAFER THIS WAY!

HEH,
HEH!

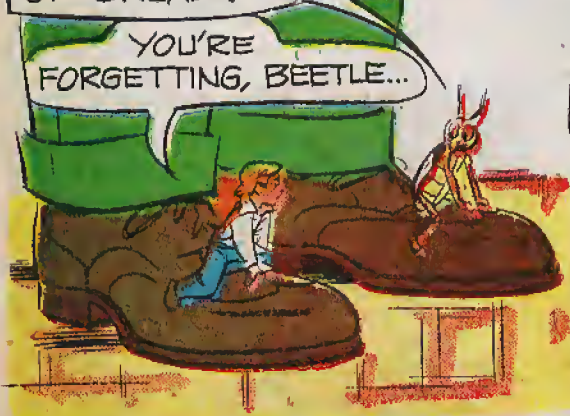


SHORTENING, NUTS, SPICES, SUGAR
AND HONEY ARE STORED IN HERE ...
WHILE THE YEAST, BUTTER, EGGS
AND FRUITS ARE KEPT IN
REFRIGERATED ROOMS!



GOLLY! IS ALL THIS STUFF
NEEDED TO MAKE A LOAF
OF BREAD?

YOU'RE
FORGETTING, BEETLE...



...BAKERIES MAKE **ALL**
KINDS OF BREAD - NOT
JUST WHITE BREAD!

SMACK!



IN THESE HIGH-SPEED MIXERS, THE SELECTED INGREDIENTS ARE THOROUGHLY MIXED TO MAKE THE BREAD DOUGH SPONGE!



FROM THE MIXER, THE DOUGH SPONGE IS PUT INTO THESE MOVABLE TROUGHS AND TRANSFERRED TO THE FERMENTATION ROOM!

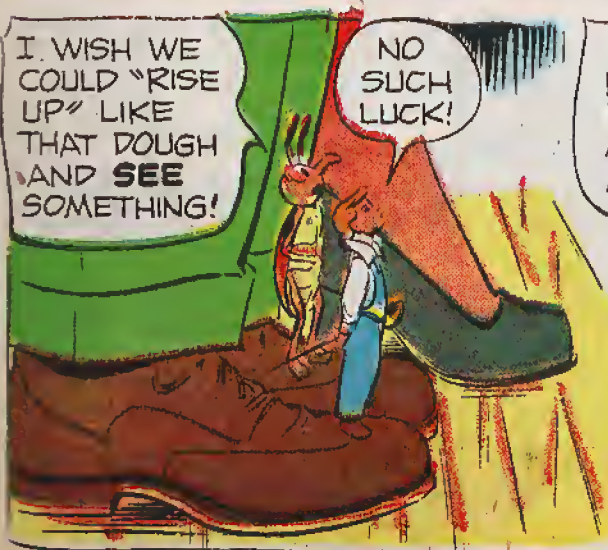


BY LOOKING THROUGH THIS WINDOW, YOU CAN SEE HOW THE DOUGH RISES IN THE TROUGHS! A WARM, MOIST HEAT IS MAINTAINED TO INSURE PROPER FERMENTATION!



I WISH WE COULD "RISE UP" LIKE THAT DOUGH AND **SEE** SOMETHING!

NO SUCH LUCK!

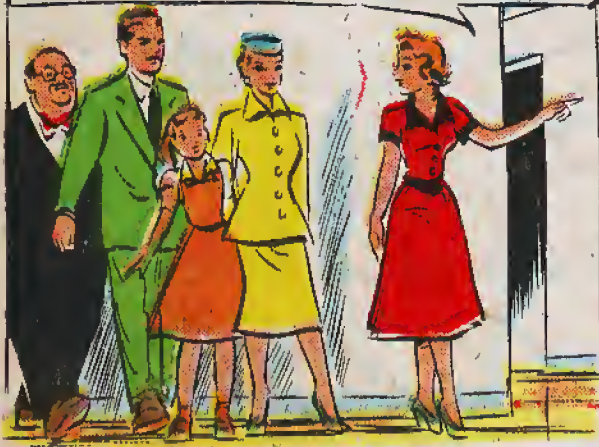


AFTER A PERIOD OF TIME THE DOUGH SPONGE IS RETURNED FOR A SECOND MIXING, WHEN MORE INGREDIENTS ARE ADDED AND MIXED, AND THEN BACK

AGAIN TO THE FERMENTATION ROOM FOR A SHORT PERIOD!

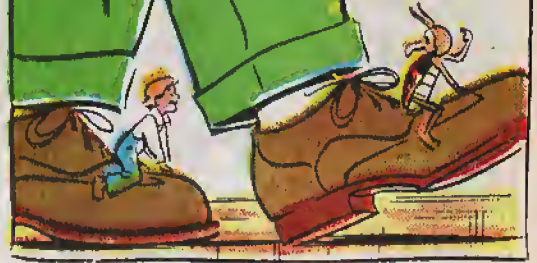


WHEN READY, THE FINISHED DOUGH
THEN GOES TO THE BREAD DIVIDER!



YOU BETTER
TAKE NOTES
ON ALL
THIS,
BEETLE!

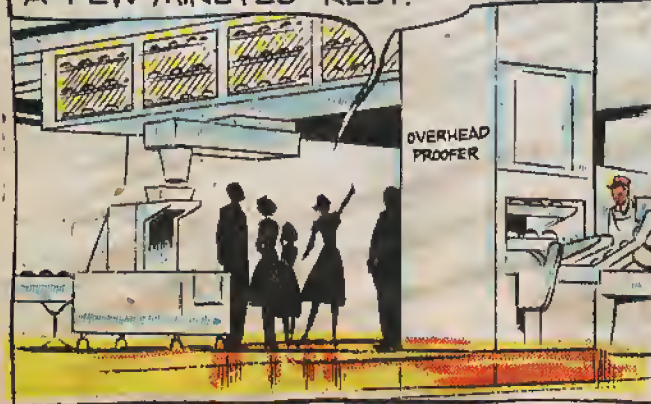
I AM!
MENTAL
NOTES!



THE DIVIDER CUTS THE DOUGH INTO LOAF-SIZE PIECES!
THEN, EACH PIECE IS AUTOMATICALLY KNEADED
AND ROUNDED!



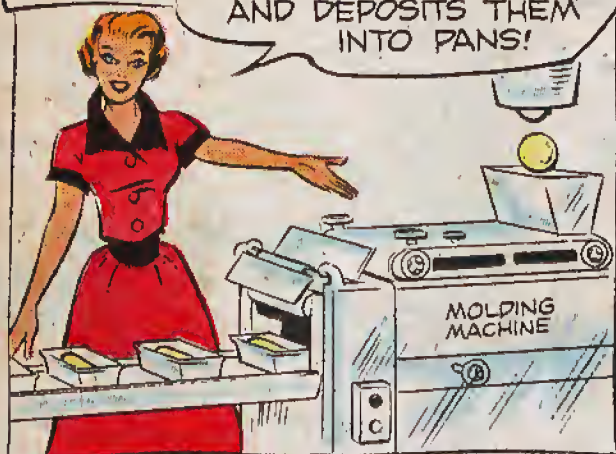
AT THIS POINT, THE ROUNDED PIECES
OF DOUGH PASS THROUGH THE OVERHEAD
PROOFER WHERE THEY ARE ALLOWED
A FEW MINUTES' REST!



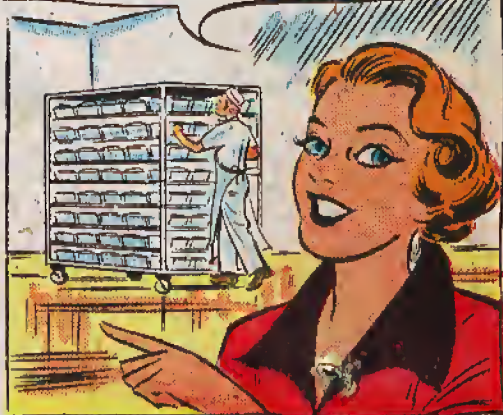
WOW! I'D SAY THAT DOUGH
NEEDED SOME REST!
IT'S REALLY BEEN
TRAVELING!



THIS MOLDING MACHINE CURLS AND SHAPES THE DOUGH INTO LOAVES AND DEPOSITS THEM INTO PANS!



NOW, THE PANS OF DOUGH ARE READY TO BE PLACED IN THE PROOFING ROOMS!



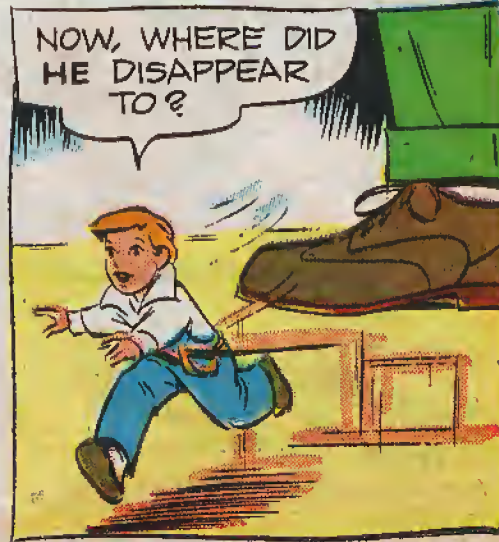
INSIDE THESE WARM, MOIST PROOFING ROOMS, THE LOAVES OF DOUGH REMAIN FOR ABOUT AN HOUR TO ALLOW THE DOUGH TO RISE IN THE BAKING PANS!



I NEVER REALIZED THERE WAS SO MUCH TO MAKING A LOAF OF BREAD...
BEETLE!?



NOW, WHERE DID HE DISAPPEAR TO?



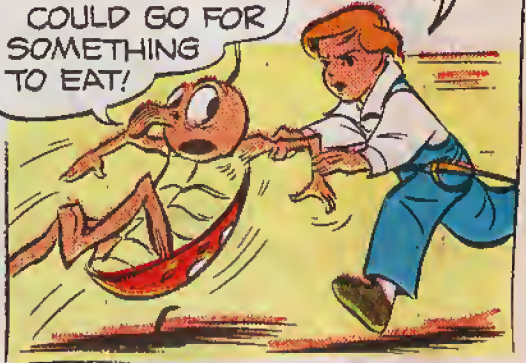
BEETLE! WHERE ARE YOU GOING?

I'M GONNA RUN UP
AHEAD TO WHERE
THE BREAD IS ALL
FINISHED... MAYBE
THEY'LL HAND OUT
A FREE
SLICE!



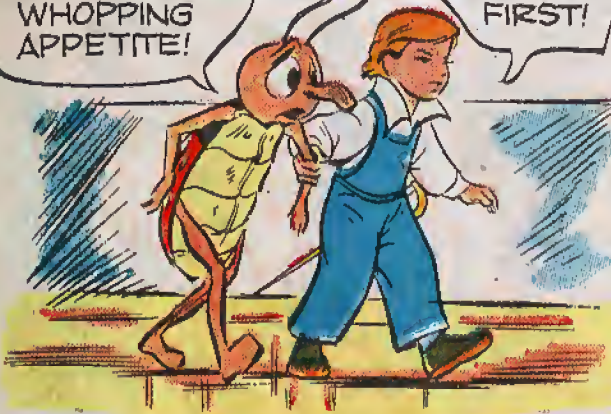
COME BACK! WE'RE ON A
TOUR... WE'VE GOT THINGS
TO
LEARN!

IF YOU INSIST!
BUT I SURE
COULD GO FOR
SOMETHING
TO EAT!

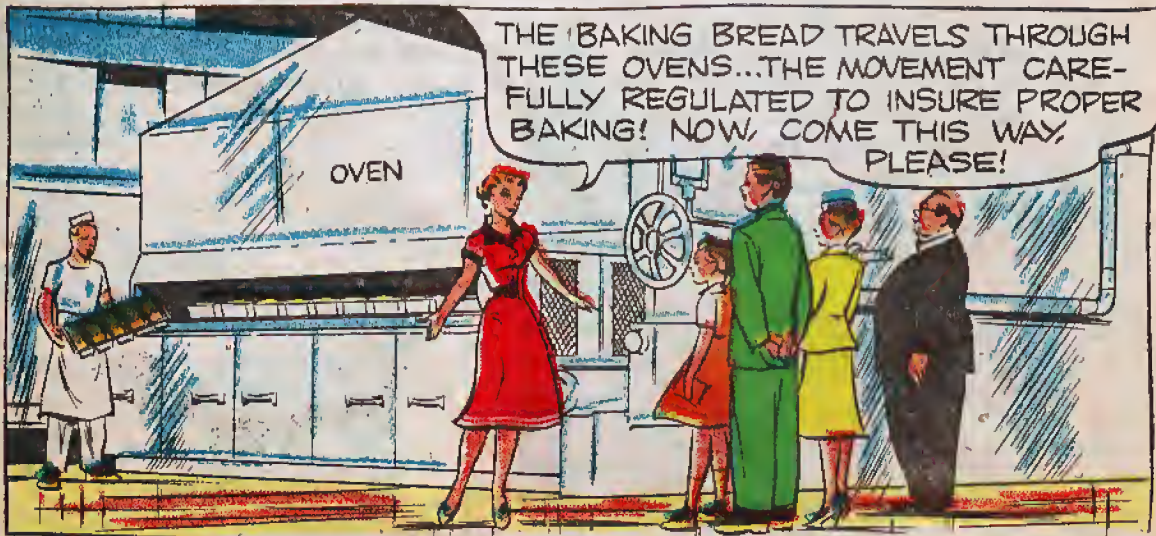
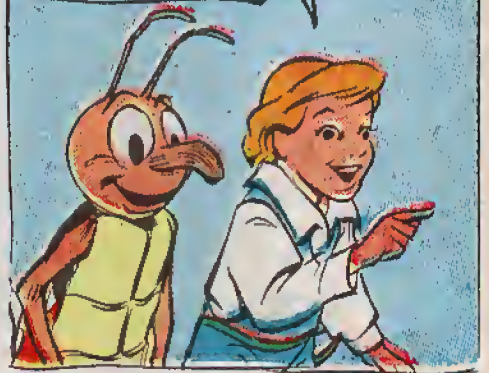


THIS WONDERFUL SMELL
OF BAKING BREAD IS
GIVING ME A
WHOPPING
APPETITE!

ME, TOO,
BUT FIRST
THINGS
FIRST!



LOOK! THEY'RE PUTTING
THE PANS OF DOUGH INTO
THE OVEN! THEY'RE READY
FOR BAKING!

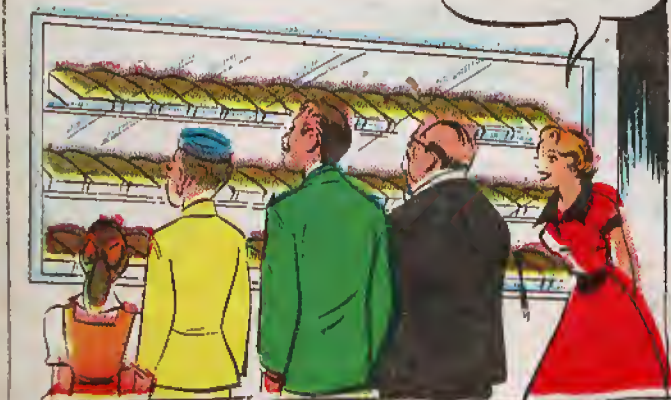


THE BAKING BREAD TRAVELS THROUGH
THESE OVENS...THE MOVEMENT CARE-
FULLY REGULATED TO INSURE PROPER
BAKING! NOW, COME THIS WAY,
PLEASE!

THE BREAD COMES OUT HOT AND FRESH! AND NOW,
THE GOLDEN BROWN LOAVES ARE READY TO BE PLACED
ON A CONVEYOR AND TAKEN TO
THE COOLING ROOM!



HERE, THE BREAD REMAINS IN PURIFIED
AIR UNTIL COOL-THEN IT'S CONVEYED
TO THE SLICING
MACHINE!



JEEPERS! THEY BABY
AND NURSE THOSE LOAVES
LIKE
INFANTS!

THAT'S THE
SECRET OF
GOOD BREAD!



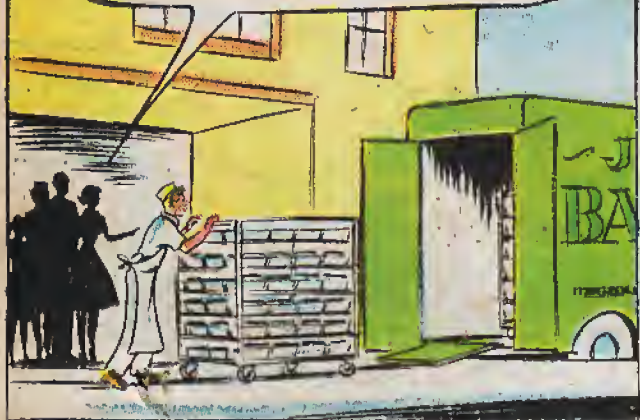
THE PERFECT MIXTURE OF
INGREDIENTS AND THE PROPER
CARE IN BAKING AND COOLING!



THE SLICING MACHINE CUTS EACH
LOAF AND, THEN, THE WRAPPING
MACHINE WRAPS AND SEALS IN
THE FRESH
GOODNESS!

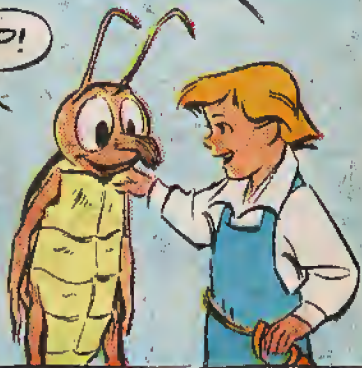


ONCE WRAPPED, THE BREAD IS TRANSFERRED TO TRUCKS FOR IMMEDIATE DELIVERY!



THERE YOU HAVE IT, BEETLE! NOW YOU KNOW HOW BREAD IS MADE!

YEP!

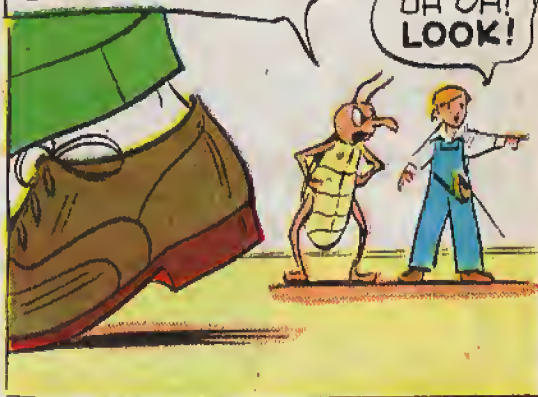


THIS COMPLETES THE TOUR! NOW, IF YOU WILL COME WITH ME, I'LL TAKE YOU BACK TO WHERE WE STARTED!



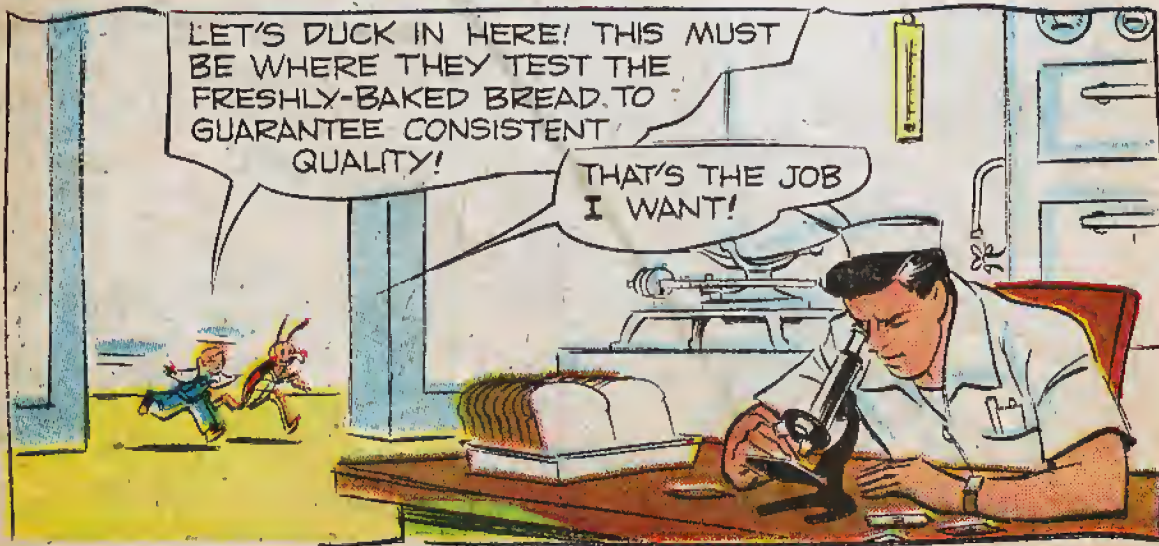
I'M NOT LEAVING HERE UNTIL I CHOMP INTO A SLICE OF **BREAD!** EVEN IF I HAVE TO BEG, BORROW OR—

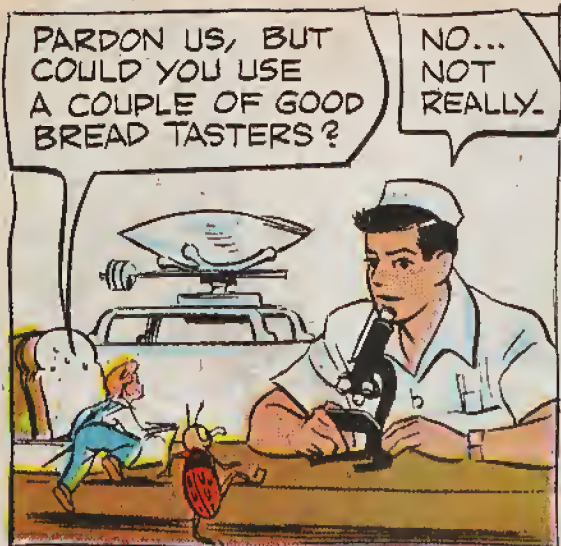
UH OH! LOOK!



LET'S DUCK IN HERE! THIS MUST BE WHERE THEY TEST THE FRESHLY-BAKED BREAD TO GUARANTEE CONSISTENT QUALITY!

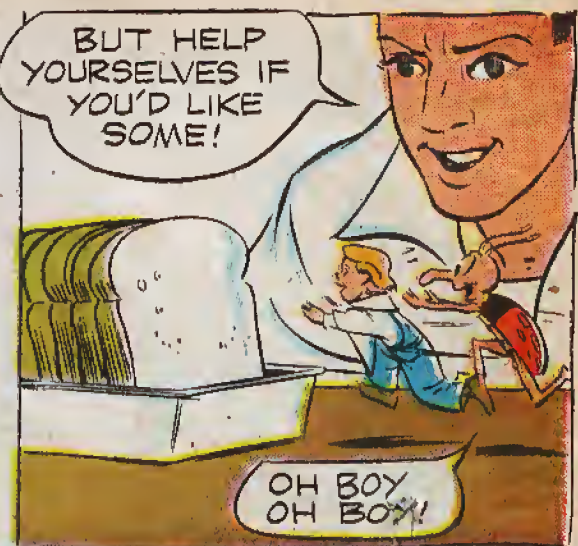
THAT'S THE JOB I WANT!





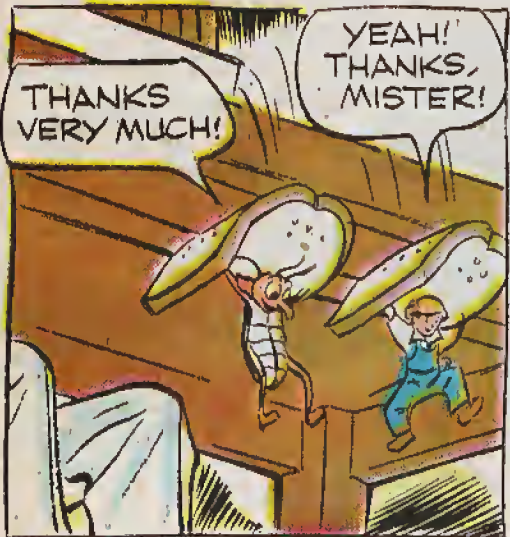
PARDON US, BUT
COULD YOU USE
A COUPLE OF GOOD
BREAD TASTERS?

NO...
NOT
REALLY.



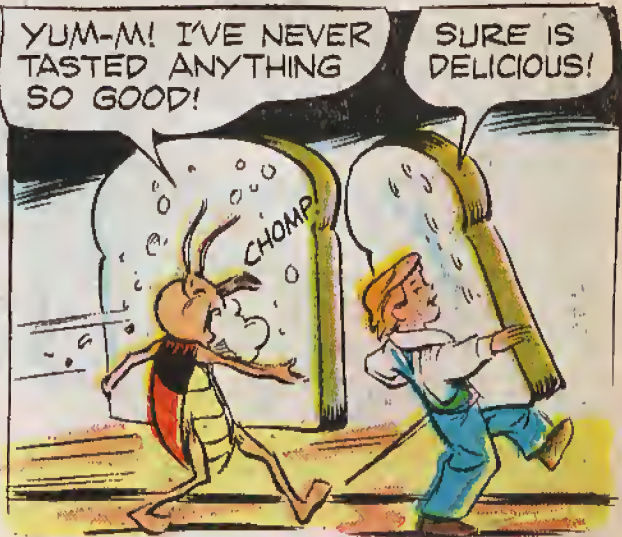
BUT HELP
YOURSELVES IF
YOU'D LIKE
SOME!

OH BOY
OH BOY!



THANKS
VERY MUCH!

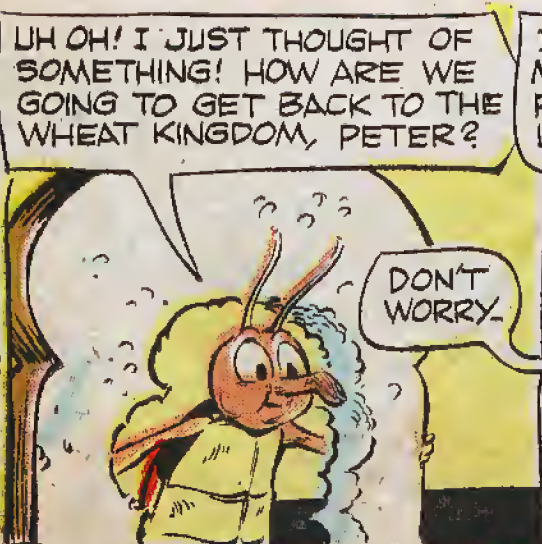
YEAH!
THANKS,
MISTER!



YUM-M! I'VE NEVER
TASTED ANYTHING
SO GOOD!

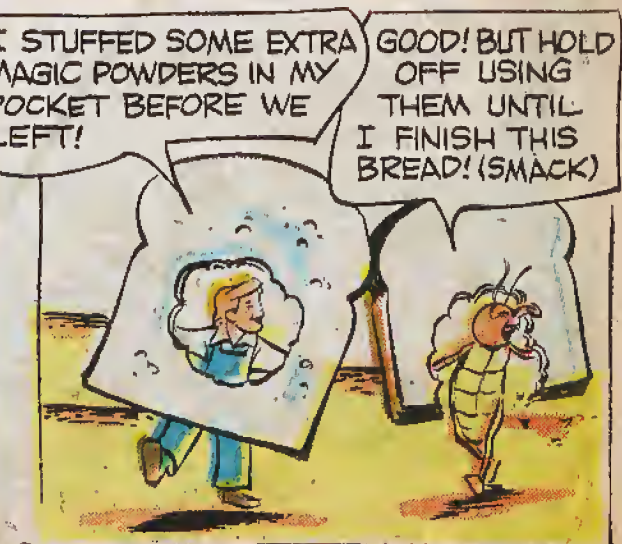
SURE IS
DELICIOUS!

CHOMP



UH OH! I JUST THOUGHT OF
SOMETHING! HOW ARE WE
GOING TO GET BACK TO THE
WHEAT KINGDOM, PETER?

DON'T
WORRY.



I STUFFED SOME EXTRA
MAGIC POWDERS IN MY
POCKET BEFORE WE
LEFT!

GOOD! BUT HOLD
OFF USING
THEM UNTIL
I FINISH THIS
BREAD! (SMACK)

SOON

PATTY-CAKE,
PATTY-CAKE,
BAKER'S MAN!



POOF!

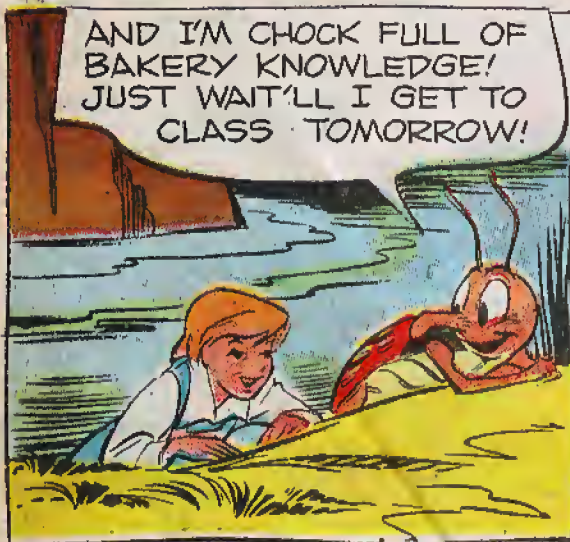
AND SUDDENLY
THEY FIND
THEMSELVES
BACK AT THE
WHEATFIELD
CASTLE!

WE'RE BACK,
BEETLE!

YEP!



AND I'M CHOCK FULL OF
BAKERY KNOWLEDGE!
JUST WAIT'LL I GET TO
CLASS TOMORROW!



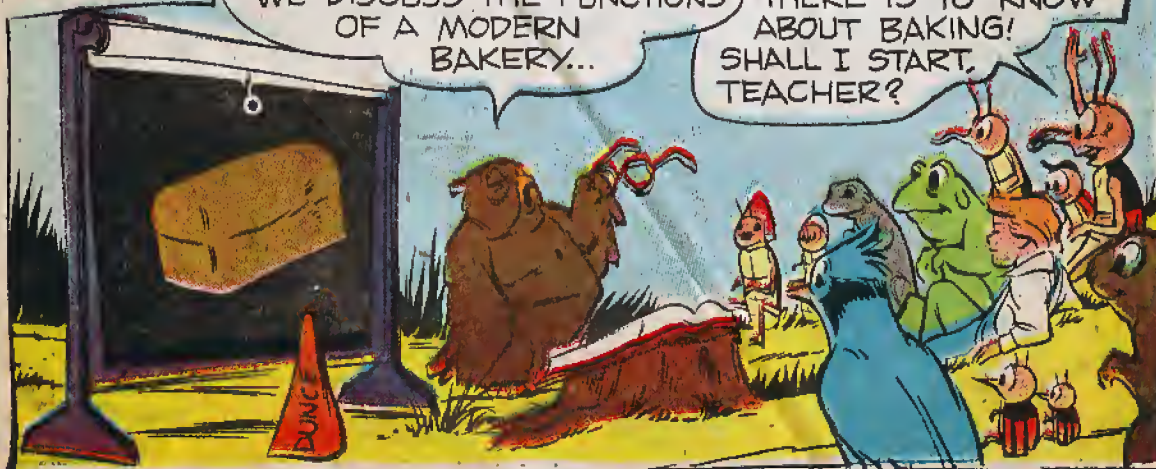
I'LL BE ABLE TO ANSWER ANY
QUESTION OWL ASKS! THERE'LL
BE NO DUNCE CAP ON **ME**
TOMORROW!
NO, SIR!



NEXT DAY

ALL RIGHT, PUPILS - TODAY
WE DISCUSS THE FUNCTIONS
OF A MODERN
BAKERY...

I KNOW EVERYTHING
THERE IS TO KNOW
ABOUT BAKING!
SHALL I START,
TEACHER?



I'LL COME TO YOU, BEETLE!
FROG, SUPPOSE YOU TELL
US THE FIRST FIVE OF
THE FIFTEEN STEPS
IN MAKING BREAD!

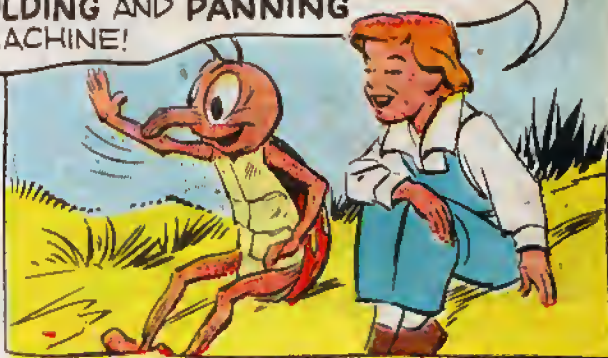


FIRST, THE FLOUR IS STORED FOR
AGING, THEN THE FLOUR IS **BLENDED**,
MIXED INTO DOUGH SPONGE, PLACED IN
FERMENTATION ROOMS AND THEN
RETURNED FOR A **SECOND MIXING**
WHERE OTHER INGREDIENTS
ARE ADDED!



NOW THEN, THE NEXT
FIVE STEPS! LET'S SEE...
PETER, WILL YOU
CONTINUE?

THE DOUGH IS THEN RETURNED TO THE
FERMENTATION ROOM TO RISE, THEN TO THE
DIVIDER WHICH CUTS THE DOUGH INTO LOAF-
SIZE PIECES, NEXT TO THE **DRY PROOFER**
FOR A REST, AND THEN TO THE
MOLDING AND PANNING
MACHINE!



NOW THE LAST
FIVE STEPS... BLUE JAY
SUPPOSE YOU
FINISH UP!

THE DOUGH IN PANS GOES TO THE
STEAM PROOFING ROOMS TO RISE,
THEN TO THE **OVENS**, THE **COOLING**
ROOM AND FINALLY THE **SLICING**
AND **WRAPPING**!



NOW, FOR MORE QUESTIONS!
BEETLE, YOU'VE BEEN
WAVING YOUR
HAND...

ASK ME
ANYTHING!
ANYTHING!



VERY WELL!
NAME THE FOOD
ELEMENTS THAT
BREAD CONTAINS!

**FOOD
ELEMENTS!?**
(GULP) WHAT'S
THAT?



I'LL SHOW YOU, BEETLE!
TSK, TSK! AND I WAS
HOPING YOU'D BE
PREPARED FOR YOUR
LESSON TODAY!



BY THE WAY, BEETLE... YOU
KNOW WHAT BEING
UNPREPARED CALLS
FOR! PLEASE COMPLY!

HRUMPH!
NOW THEN...



BREAD CONTAINS THE IMPORTANT
VITAMINS FOR HEALTH AND ENERGY!
THE "B" VITAMINS—**THIAMINE, NIACIN**
AND **RIBOFLAVIN** KEEP
NERVES AND BODY
TISSUES HEALTHY
AND GIVE THE
"GO" SIGN FOR
YOUNGSTERS'
GROWTH!



"B" VITAMINS (THIAMINE,
NIACIN, RIBOFLAVIN)
MINERAL IRON
PROTEINS
FATS & CARBOHYDRATES
CALCIUM



"the recipe for Health"

MINERAL IRON FOR RICH BLOOD, STRENGTH AND ENERGY- PROTEINS FOR GROWTH-



CALCIUM FOR STRONG BONES AND TEETH- AND FATS AND CARBOHYDRATES FOR BODY HEAT!



AND DON'T FORGET- LEADING PHYSICIANS AND NUTRITIONISTS SAY, "THE ALMOST COMPLETE DIGESTIBILITY OF WHITE BREAD MAKES IT YOUR FINEST FOOD!"



NOW THEN... ANY QUESTIONS?

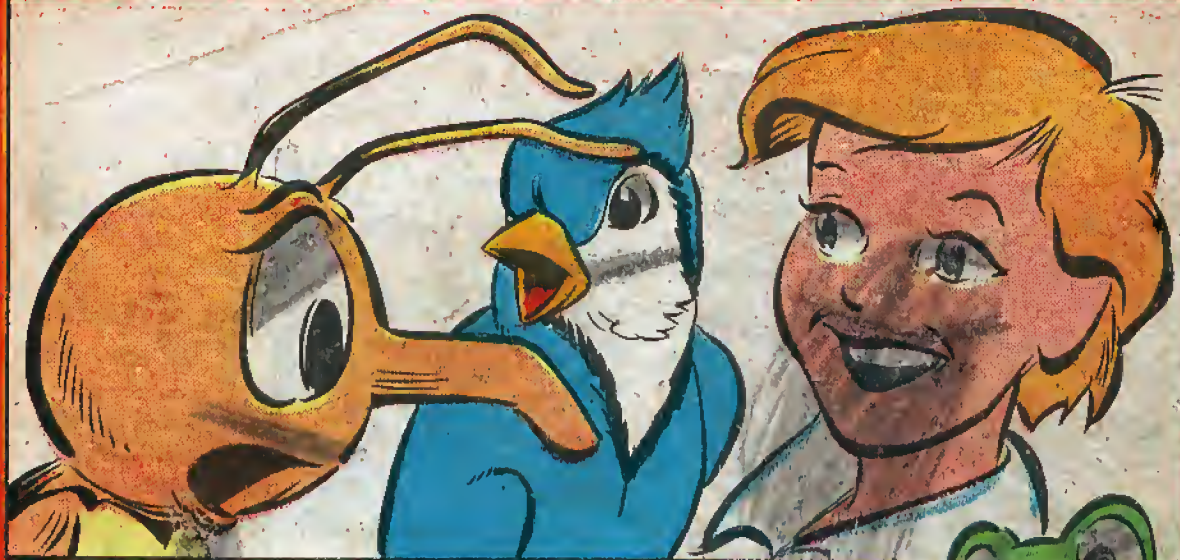
JUST ONE!



HOW MANY DAYS BEFORE SUMMER VACATION?

TEE, HEE!





KRUG'S PETER WHEAT BREAD

Cartoon

OUR BREAD
IS

- SWEETER
- WHITER
- MOISTER
- LIGHTER
- TASTIER

